



PUBLIC SCHOOLS OF NORTH CAROLINA

DEPARTMENT OF PUBLIC INSTRUCTION | June St. Clair Atkinson, Ed.D., *State Superintendent*

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December 6, 2016

TO: School Nutrition Administrators, Managers, and Assistant Managers

FROM: Susan Thompson, Senior Consultant, Continuing Education and Resource Development
School Nutrition Services

RE: Invitation to *NC Safe Plates: A Certified Food Protection Manager Course*

North Carolina Department of Public Instruction, School Nutrition Services Section will offer several NC Safe Plates courses over the coming months (see attached agenda for current schedules). NC Safe Plates is a Certified Food Protection Manager (CFPM) course providing food safety instruction and an American National Standards Institute (ANSI) accredited CFPM examination for the Person in Charge (PIC) of a food establishment as specified in Paragraphs 2-102.12(A) and Section 2-102.20 of the NC Food Code. The course will also provide food safety instruction for School Nutrition Administrators as specified in the United States Department of Agriculture Professional Standards for State and Local School Nutrition Programs Personnel Final Rule. It will provide 12.5 hours of continuing education credit for professional development in the learning code 2620 Food Safety-General.

This course with examination is offered at a charge of \$70.00 per person. Participants will be responsible for all related expenses of travel, lodging, meals, beverages, and snacks. The first day includes instruction based on real world case studies, hands on practice, and discussions to share and learn from everyone's experience and expertise. The second day continues the lessons followed by a review session to prepare participants for the CFPM examination on the last day. Refer to the attached tentative agenda for dates, location, registration deadlines, and additional details.

If paying by check, you may contact Julie Talton at North Carolina State University McKimmon Center at jtalton@ncsu.edu or (919) 515-8185 and she will assist you with one of the follow options:

1. Mail the check and attached registration form(s) to Julie at the McKimmon Center. Registration will be processed upon receipt.
2. Provide a copy of the company issued purchase order with the attached registration form(s) via email or fax which will initiate the invoicing and registration process.

If you are paying by credit card, the registration link is:

<http://mckimmoncenter.ncsu.edu/search/publicCourseSearchDetails.do?method=load&courseId=4546494>

When registering, each participant must provide a valid email address so important class information may be communicated. Registration will close one week prior to each class and onsite registration and payment cannot be processed! Julie will confirm registrations by email. We are unable to offer refunds for this course and exam; however, you may notify Julie to make a participant substitution or to move the registration to another workshop if/when scheduled.

If you have general questions about the workshop, please contact Susan Thompson at susan.thompson@dpi.nc.gov.

We look forward to seeing you for this important professional development opportunity!

SCHOOL NUTRITION SERVICES

SAFE AND HEALTHY SCHOOLS SUPPORT DIVISION

Lynn Harvey, Ed.D., RDN, LDN, FAND, SNS Chief | lynn.harvey@dpi.nc.gov

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AN EQUAL OPPORTUNITY/AFFIRMATIVE ACTION EMPLOYER

NC Safe Plates

Tentative Agenda

February 7-9, 2017 Lee County Schools Lee County High School 1708 Nash Street Sanford, NC 27330 <i>Register by January 30, 2017</i>	June 14-16, 2017 Haywood County Schools Hazelwood Conference Center 112 Virginia Ave. Waynesville, NC 28786 <i>Register by June 6, 2017</i>
June 19-21, 2017 Koury Convention Center Greensboro, NC <i>Register by June 9, 2017</i>	August 7-9, 2017 Swain County Schools Location TBA <i>Register by July 28, 2017</i>

Objectives:

- Participants gain food safety knowledge to pass American National Standards Institute (ANSI) accredited National Registry of Food Safety Professionals certifying exam.
- Participants develop accurate understanding and perceptions of food safety risks.
- Participants implement best food safety practices to minimize food safety risks.
- Participants develop co-workers and a work environment that empowers everyone to take responsibility for food safety.

Day 1

8:45 AM

On-site sign in

9:00 – 4:30 class with breaks and lunch on your own

Introductory Module

Module 1- Approved suppliers

Module 2- Pest control

Module 3- Storage and cross contamination

Module 4- Preparation and cooking temperature

Module 5- Preparation and cooling

Review

Day 2

8:45 AM

On-site sign in

9:00 – 4:30 class with breaks and lunch on your own

Module 6- Preparation and personal hygiene

Module 7- Preparation and cleaning and sanitizing

Module 8- Sanitary facility design

Module 9- Service and hand washing

Module 10- Service and cross contact

Module 11- Communication

Day 3

8:45 AM

On-site sign in with Picture ID required!

9:00 – 10:00

Review

10:00 - noon

CPFM Examination administered (National Registry of Food Safety Professionals)